

AMENDMENTS TO THE SPECIFICATION

Please amend the paragraph on page 1, lines 4 to 10, as follows:

BACKGROUND OF THE INVENTION

FIELD OF THE INVENTION ~~Technical Field~~

The present invention relates to a process for producing soybean protein-containing wheat dough in which soybean protein is added as a plastic mixture with a sugar in the form of liquid, and a process for producing a wheat product by heating the dough.

Please amend the paragraph on page 1, lines 12 to 22, as follows:

DESCRIPTION OF RELATED ART ~~Background Art~~

An effect of soybean foods, soymilks and the like on health has been noted in recent years, and there is increasing demand for wheat products such as baked confectionery, bread and the like using soybean protein in view of good health. Since cookies which are one of baked confectionery are handy confectionery, and can be conveniently eaten in various places, attempts have been made to use soybean protein in cookies. Dough of cookies has plasticity, and is molded into various shapes by, for example, squeezing or encrusting machine-molding, and baked.

Please amend the paragraph on page 4, lines 3 to 10, as follows:

BRIEF SUMMARY OF THE INVENTION ~~Disclosure of the Invention~~

Problem to be Solved by the Invention

An object of the present invention is to provide a process for producing soybean protein-containing wheat dough which hardly undergoes influence of strong water absorption properties of soybean protein even in dough using soybean protein and has less change in hardness of the dough with time and good workability.

Please amend page 6, line 1 to page 7, line 1, as follows:

DETAILED DESCRIPTION OF THE INVENTION

Best Mode for Carrying Out the Invention

In the process for producing soybean protein-containing wheat dough of the present invention, it is necessary to add soybean protein as a plastic mixture with a sugar in the form of of ~~or~~ liquid to wheat flour. Other operations may be carried out according to a conventional process for producing wheat dough. At this time, fat or oil, and an egg which are generally used as wheat dough raw materials can be appropriately selected and used. By producing dough like this, soybean protein-containing wheat dough, which hardly undergoes influence of strong water absorption properties of soybean protein and has little change in hardness of the dough with time and good workability, can be obtained. Examples of the sugar in the form of liquid to be used in the present invention include commercially available sugars in the form of liquid. In case of a granular or powdery sugar having a low moisture content, a hydrous sugar thereof can be used and, from a viewpoint of storability a sugar having a water activity value (A_w) of 0.95 or less, further 0.90 or less is preferable. Examples of the sugars include monosaccharides such as glucose, fructose, mannose, xylose, etc., oligosaccharides such as sucrose, maltose, lactose, trehalose, maltotriose, etc., and sugar alcohols such as sorbitol, maltitol, mannitol, erythritol, xylitol, etc.